

Your party includes:  
CHOICE OF TABLE LINENS  
An Assortment of Colors to Choose From

TABLE ARRANGEMENTS  
Fresh Flowers and Votive Candles on Every Table

DIRECTIONAL MAPS  
We will provide directional maps for you to add to your invitations.

THE DINNER RECEPTION  
\$19.95 p/p

APPETIZER

Prosciutto with melon  
Imported Prosciutto wrapped around honeydew melon.

3.

Italian Antipasto  
A combination of regional Italian cured meats, cheeses and olives.

4.

Homemade Fresh Mozzarella with Vine Ripe Tomatoes  
Ripe delectable sliced tomatoes topped with fresh mozzarella and fresh basil  
Topped with extra virgin olive oil and a dab of balsamic reduction.

4.

Shrimp Cocktail  
Tender peeled shrimp served with tangy cocktail sauce.

5.

Fresh Fruit Cocktail  
Assorted seasonal fruit cocktail.

2.

SALAD

House Salad  
Mixed Greens with Baby Tomatoes  
Tossed in our Homemade Vinaigrette.

SOUP

3.

Italian Wedding  
Tiny Meatballs, Chopped Spinach and Pastina in chicken broth.

Minestrone

A Medley of Vegetables in a Light Tomato Broth.

Pasta Fagoli

A Trinity of Vegetables, Beans and Ditalini Pasta  
in a Chicken and Tomato Broth.

PASTA

Penne Bolognese  
Penne pasta topped with our homemade Bolognese sauce.

Penne alla Vodka

Penne pasta tossed with homemade tomato sauce, a touch of cream and  
a splash of vodka.

Manicotti (+3.)

Manicotti crepes filled with 5 different cheeses, baked with homemade meat sauce  
and mozzarella cheese.

Ravioli (p/a)

A large variety of raviolis to choose from

Homemade Lasagna (+4)  
Homemade meat lasagna.

MAIN COURSE

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(please choose one from each list)

CHICKEN:

½ Roasted Rosemary Rubbed Chicken

Free range chicken marinated with fresh garlic, thyme & rosemary.

Chicken Marsala

Tender chicken breast sautéed with fresh mushrooms  
in a Marsala wine sauce

Chicken Francese

Egg-dipped Chicken tenders sautéed in a white wine  
and butter/lemon sauce.

Chicken Parmigiano

Chicken cutlet topped with our homemade tomato sauce  
and mozzarella cheese

Stuffed Chicken Breast (+2)

Tender chicken breast rolled in your choice of:

~Proscuitto & Provolone (cordon blue)

~Contadina (seafood stuffing)

~Risotto Milanese

All topped with a sherry reduction sauce.

BEEF

Veal Parmigiano

Veal cutlet topped with our homemade tomato sauce and mozzarella.

Prime Rib(+4)

Prime rib of beef seared and slow cooked, carved and served in its own natural juices.

New York Sirloin Steak (+5)

Seasoned sirloin steak seared to hold in all it's juices, and finished off on the grill.

Veal Scaloppini Marsala (+3)

Tender veal sautéed with fresh mushrooms in a Marsala wine sauce.

Osso Buco alla Milanese (+7)

Veal Shank Braised with a trinity of vegetables and mushrooms.

Tuscan Pork Tenderloin

Rosemary & sage crusted pork tenderloin roasted, carved and topped with mushroom gravy.

FISH

Stuffed Filet of Sole

Filet of flounder stuffed with our homemade shrimp and crabmeat stuffing  
with lobster sauce.

Pan-Seared Salmon (+2)

Fresh salmon, filleted on premise, pan-seared and finished in our oven with fresh garlic,  
extra virgin olive oil, and a touch of white wine.

Stuffed Lobster Tail (+6)

Lobster tail topped with our homemade shrimp & crabmeat stuffing.

BUFFET DINNERS

\$18.95 p/p

Choose Five of the following Selections:

(2 pastas; 3 proteins)

(+\$4 for each additional item)

Baked Ziti Penne Alla Vodka

Eggplant Parmigiano Tortellini Alla Panna

Stuffed Shells Pasta Primavera

Chicken Marsala Chicken Parmigiano

Roasted Rosemary Chicken Chicken Francese

Veal Parmigiano(+2) Veal Cacciatore(+2)

Sausage and Peppers Mini Italian Meatballs

Prime Rib (+4.) Sirloin Steak (+5.)

Stuffed Filet of Sole Filet of Salmon (+2.)

(Served with Salad, Vegetables and Coffee or Tea)

EXTRA ITEMS

Italian Antipasto..... 4.00 (per/person)

Fried calamari.....4.00(p/p)

Hot Antipasto .....4.50 (p/p)

Fruit Cup .....2.00 (p/p)

Soup ..... 3.00 (p/p)

Soup .....	2.00 (p/p)
Bottles of Wine.....	18.00
Pitcher of Soda .....	7.00
Cake .....	3.00 (p/p)
Mini Pastries .....	4.00 (p/p)

Tax and Gratuity are not Included in the above listed prices

#### POLICIES

##### Deposit-Payment

- ~We require a deposit of \$500 or 10% to reserve your space and is due at time of confirmation.
- ~Full payment is due 5 days prior to event.
- ~The deposit is non-refundable in the event of a cancellation, unless your date is resold
- ~We require a credit card # on file for any additional charges.

##### Guarantee

- ~You are to please call us with the number of guest no later then one week in advance.
- ~Please confirm menu selections with us at least one week prior to the event. Should your menu include multiple choice entrees a specified number of each entrée is required at this time.

##### Additional Vendors

- ~Please notify us of deliveries or special services that have been subcontracted for your event. Deliveries should be clearly labeled with the name and date of the event.
- ~The cost of outside vendors (tents, additional flowers, transportation, photographers, music and etc.) will be the responsibility of the client.
- ~Casa Milanese will not be responsible if outside vendors fail to satisfy the customers' wishes and demands.

##### Miscellaneous Information

- ~Please coordinate all entertainment with management and any equipment should be in place at least one hour prior to the function.
- ~Early access to Casa Milanese for decorations is available upon appointment. The removal of fixtures or alterations or destruction of property is not permitted and subject to additional charges.
- ~Should your reception continue after the five hour limit, an additional \$150/hour charge will be added to cover staffing and other cost.

Thank You!